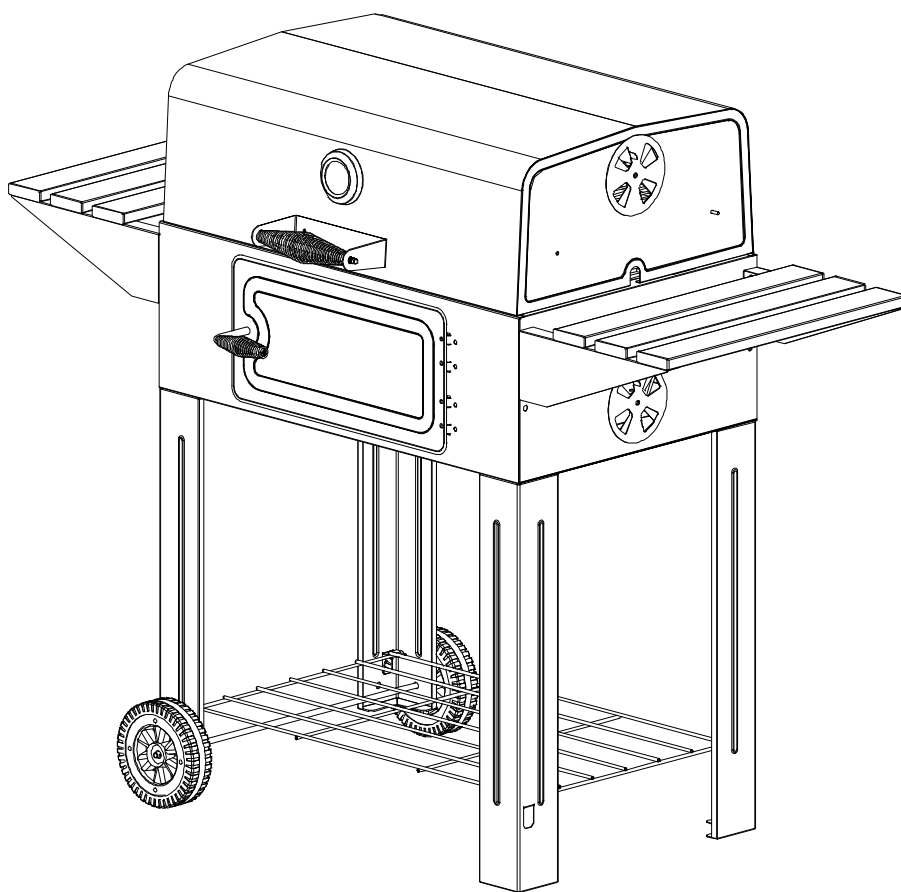




Charcoal Grill Owner's Manual

For use with Models: PHTY-3000/M



Tools needed for assembly:
Phillips Screwdriver
Flat Head Screwdriver
Two adjustable wrenches
Hammer

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This instruction manual contains important information necessary for the proper assembly and safe use of the appliance.

Follow all warnings and instructions when using the appliance.

INSTALLER/ASSEMBLER:



Leave this manual with consumer.

CONSUMER:



Keep this manual for future reference.

Safety Symbols

The symbols and boxes shown below explain what each heading means. Read and follow all of the messages found throughout the manual.

	WARNING	
<p>WARNING: Indicates a potentially hazardous situation which, if not avoided, could result in death or serious injury.</p>		

	CAUTION	
<p>CAUTION: Indicates a potentially hazardous situation or unsafe practice which, if not avoided, may result in minor or moderate injury.</p>		

	WARNING	
<p>CARBON MONOXIDE HAZARD Burning charcoal inside can kill you. It gives off carbon monoxide, which has no odor. NEVER burn charcoal inside homes, vehicles, or tents.</p>		



THIS GRILL IS FOR OUTDOOR USE ONLY.



	WARNING	
<p>Failure to follow all manufacturer's instructions could result in serious personal injury and/or property damage.</p>		

	CAUTION	
<p>Read and follow all safety statements, assembly instructions, and use and care directions before attempting to assemble and cook.</p>		

	CAUTION	
<p>Some parts may contain sharp edges! Wear protective gloves if necessary.</p>		

	CAUTION	
<p>THIS UNIT IS HEAVY! DO NOT attempt to assemble without a helper.</p>		

	WARNING	
<p>CALIFORNIA PROPOSITION 65 1. Combustible by-products produced when using this product contains chemicals known to the State of California to cause cancer, birth defects, or other reproductive harm. 2. This product contains chemicals, including lead and lead compounds, known to the State of California to cause cancer, birth defects or other reproductive harm. <u>Wash your hands after handling this product.</u></p>		



**WARNING**

Most surfaces on this unit are hot when in use. Use extreme caution. Keep others away from unit. Always wear protective clothing to prevent injury.

Keep children and pets away.

Do not move this unit during operation.


Never substitute gasoline, kerosene or alcohol for charcoal starter. In some states, the use of charcoal starter is prohibited by law. In this case, paraffin-based starter cubes can be substituted for charcoal starter. Never use charcoal starter fluid with an electric starter.

**WARNING**

FAILURE TO READ AND FOLLOW INSTRUCTIONS FOR LIGHTING CHARCOAL MAY RESULT IN SERIOUS PERSONAL INJURY AND OR PROPERTY DAMAGE.

ALWAYS USE CAUTION WHEN HANDLING HOT COALS TO PREVENT INJURY.



ALWAYS LIGHT THE FIRE WITH THE GRILL LID OPEN.

**WARNING**

All surfaces can be hot during use. Use protection as required to prevent burning.

Do not use this unit on or near combustible surfaces or structures such as wood decks, dry leaves or grass, vinyl or wood siding, etc.

SEE OWNERS MANUAL FOR IMPORTANT SAFETY INFORMATION.

**WARNING**

After a charcoal fire appears extinguished, unconsumed embers can retain heat for up to 24 hours, and if exposed to fresh air, can burst into flame unexpectedly. Any such embers outside the firebox of the grill pose a fire hazard and can ignite combustible surfaces such as wooden decks.

**CAUTION**

For residential use only. Do not use for commercial cooking.

PREPARING TO USE YOUR GRILL

Before cooking with your grill, the following steps should be closely followed to both cure the finish and season the interior steel. Failure to properly follow these steps may damage the finish and/or impart metallic flavors to your first foods.

- Brush all interior surfaces including grills and grates with vegetable cooking oil.
- Build a small fire on the charcoal grate or pan, being sure not to lay coals against the walls.
- Close lid, position dampers at approximately one quarter turn open. This burn should be sustained for at least two hours. Begin increasing the temperature by opening the dampers halfway and adding more charcoal. Your grill is now ready for use.

Rust can appear on the inside of your grill. Maintaining a light coat of vegetable oil on the interior surfaces will aid in the protection of your grill. Exterior surfaces of the grill may need occasional touch up. We recommend the use of commercially available black high temperature spray paint. **NEVER PAINT THE INTERIOR OF THE GRILL!**

Please see information regarding Uncoated Cast Iron Grates below.

First Time Use:

Before using a cast iron grate or other cast iron cooking tool, wash it thoroughly with a mild dishwashing liquid to remove the protective wax coating applied for shipping. Rinse with hot water and dry completely with a soft cloth or paper towel. **NEVER ALLOW TO DRAIN DRY OR WASH IN A DISHWASHER.** Now season the grates to prevent rust and sticking.

Seasoning:

A solid vegetable shortening is recommended for the initial seasoning. Spread a thin coating of solid vegetable shortening over the entire surface, including all corners, with a paper towel. Do not use salted fats such as butter or margarine. Preheat grill for 15 minutes; carefully place grates in the grill. Allow the grill to heat grates for 1 to 1 ½ hours. Allow the fire to burn out on its own, and leave cooking grates in grill until they are cool. Your cast iron cooking grates are now ready to use.

To Prevent Rusting:

Re-season your grates frequently, particularly when new. If rust occurs, it is an indication that the grates have not been seasoned enough or the seasoning has been burned off. Clean with a heavy brush. Reapply vegetable shortening and heat as indicated above to re-season the grates.

Maintenance:

Do not do a burn-off after you grill, but rather leave the cooking residues on the grates to keep a protective coating on the cast iron. Do a burn-off just before you grill. The more you use your cast iron grates, the easier the maintenance will be. Store in a dry place. If you store your grates for an extended period of time, apply a light coating of vegetable shortening, then wipe dry with a paper towel.

GRILL MAINTENANCE

Frequency of clean up is determined by how often the grill is used. Make sure coals are completely extinguished before cleaning inside of the unit. Thoroughly rinse with water and allow to air dry before using again. Wipe out the interior of the unit with a cloth or paper towels.



When finished cooking, and the unit has adequately cooled, clean out all remaining ashes. Ashes collect moisture, which can lead to premature rusting and decay. Periodically coating the interior surfaces with vegetable oil will aid in the protection of your unit. Also, occasional touch up of the exterior paint will be required. Black, high-temperature spray paint is recommended. **NEVER PAINT THE INTERIOR OF THE UNIT.**

Cooking Surface: If a bristle brush is used to clean any of the grill cooking surfaces, ensure no loose bristles remain on cooking surfaces prior to grilling. It is not recommended to clean cooking surfaces while grill is hot.

COOKING TIPS

Building Your Fire

1. Stack charcoal briquettes or wood into a pyramid-shaped pile on top of the charcoal grate. We recommend using 2 pound (approximately 30 briquettes) to start your fire, adding more as needed.
2. If using lighter fluid, a chimney starter, electric starter, or other type of fire starter, light your fire according to the manufacturer's instructions.
3. ***Always light the fire with the grill lid open.*** Leave lid open until briquettes are fully lit. Failure to do this could trap fumes from charcoal lighter fluid in grill and may result in a flash fire when lid is opened.
4. Never add charcoal lighter fluid to hot or warm coals as flashbacks may occur causing injury.
5. You are ready to begin cooking when the pile of briquettes ashes over and produces a red glow (approximately 12 – 15 minutes).
6. Depending on your cooking method, either leave the briquettes in a pile or spread evenly across the charcoal grate using a long-handled poker.

	WARNING	
<p>Always open lid <i>BEFORE</i> opening the ash door to check fire or fuel. Always open the ash door slowly. Never attempt to look inside the grill while opening the ash door when the grill is in use. Failure to follow these instructions could result in injury. Unburned gas can accumulate and cause a flash fire if the lid is not opened first.</p>		

Know When Your Fire is Ready

Successful charcoal grilling depends on a good fire. The general rule for knowing when your coals are ready for grilling is to make sure that 80 percent or more of the coals are ashy gray. Using caution, arrange the hot coals on your charcoal grate based on your desired method of cooking. Here are a few steps you can take to adjust the temperature of your fire:

- If it is too hot, spread the coals out a bit more, which makes the fire less intense.
- Raise or lower the adjustable charcoal grate.
- Partially close the vents in the grill, which reduces the amount of oxygen that feeds the fire.
- Use the indirect grilling method, with coals to either side of drip pan and the food over the pan rather than directly over the coals.
- In the event of a severe flare-up, spray the flames with water from a squirt bottle. Be careful, spraying with water tends to blow ashes around and make a mess.
- Add briquettes 2 or 3 at a time to increase the burn time. Allow 10 minutes for coals to ash over before adding more.

Direct and Indirect Grilling

Direct Grilling - For most grilling, the ignited coals are spread in a single layer under the food. This is called direct grilling and is appropriate for relatively quick-cooking items such as hamburgers, steaks and most seafood. The single layer of coals emits even, steady heat, whether the grill lid is open or closed, and represents the way most people grill. For more control, pile some of the coals on one side of the grill where they will emit intense heat. You can move the food around on the grill, setting it over the very hot coals when you want to sear it or when a thick piece needs to cook a little more quickly. You can also use the adjustable charcoal grate and dampers to control the temperature in your grill.

Indirect Grilling - For items that take longer to cook, you will want to use indirect grilling. This method is for long, slow cooking in a covered grill. For indirect cooking, the coals are piled two or three coals deep on one side of the grill, or divided and piled on two sides. This leaves an empty space next to the coals or between them. Food cooked over indirect heat is often started over direct heat and then moved to the cooler (empty) part of the grill for even, slow cooking. To make the heat as even as possible, construct two piles of coals. It is common to place a metal drip pan in the empty space beside or between the coals, which is filled with water, wine, beer, broth, or a combination. Place the food directly over the drip pan. This injects a little extra moisture into the cooking environment and also catches dripping juices, which makes clean-up a little easier and reduces the possibility of flare-ups. (Remember to keep a spray bottle filled with water on hand to extinguish any flare-ups.) Once you get used to the indirect method, you may prefer to use it for more grilling tasks. Although it may take a little longer, it is an excellent cooking method and a sure way to prevent the food from burning and to promote even cooking.

Grilling with Wood Chips/Wood Chunks

For a more robust smoke flavor while using charcoal briquettes or lump charcoal, try adding wood chips or several wood chunks to the fire. Wood chunks are available in a variety of natural flavors, and can be used alone or in addition to charcoal. As a general rule, any hardwood that bears a fruit or nut is suitable for cooking. However, different woods have very different tastes. Experiment with different woods to determine your personal favorite, and always use well-seasoned wood. Green or fresh-cut wood can turn food black, and tastes bitter.

Our Recommendations:

Chicken - Alder, Apple, Hickory, Mesquite

Beef - Hickory, Mesquite, Oak

Pork - Fruitwoods, Hickory, Oak

Lamb - Fruitwoods, Mesquite

Veal - Fruitwoods, Grapevines

Seafood - Alder, Mesquite

Vegetables - Mesquite

Food Safety

Food safety is a very important part of enjoying the outdoor cooking experience. To keep food safe from harmful bacteria, follow these four basic steps:

Clean: Wash hands, utensils, and surfaces with hot soapy water before and after handling raw meat.

Separate: Separate raw meats from ready-to-eat foods to avoid cross contamination. Use a clean platter and utensils when removing cooked foods.

Cook: Cook meat and poultry thoroughly to kill bacteria. Use a thermometer to ensure proper internal food temperatures.

Chill: Refrigerate prepared foods and leftovers promptly.

Cooking on your new grill is a hands-on experience, and it is recommended to remain outside with your grill while cooking. Grilling can be affected by many external conditions. In cold weather, you will need more heat to reach an ideal cooking temperature, and grilling may take longer. The meat's internal temperature and thickness can also affect cooking times. Cold and thicker meats will take longer to cook.

Internal Meat Temperatures

Meat cooked on a grill often browns very fast on the outside. Therefore, use a meat thermometer to ensure it has reached safe internal temperatures.

USDA Recommended Safe Minimum Internal Temperatures	
Beef, Veal, Lamb, Steak, Roasts, & Whole Pork (with a 3 minute rest time)	145° F
Fish	145° F
Beef, Veal, Lamb, and Pork - Ground	160° F
Egg Dishes	160° F
Turkey, Chicken & Duck Whole, Pieces & Ground	165° F

Please refer to the USDA for complete, up-to-date information. Our internal temperature chart is based on USDA standards for meat doneness. Check it out at www.isitdoneyet.gov

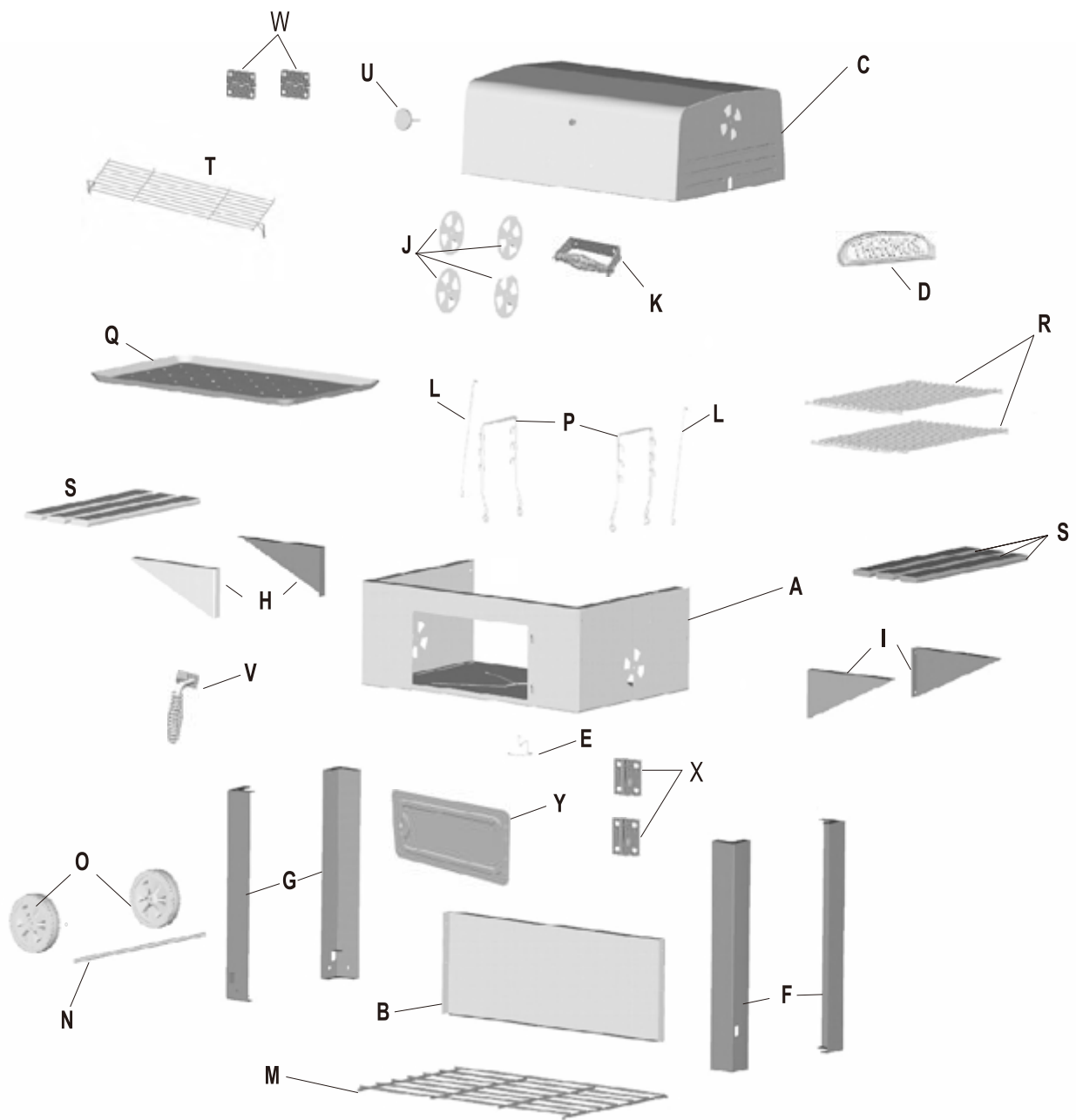
PARTS LIST

Key	Qty	Description
A	1	Firebox Bottom
B	1	Rear Panel f/ Firebox
C	1	Lid
D	1	Logo Plate
E	1	Grease Can Holder
F	2	Long Leg
G	2	Short Leg
H	2	Side Shelf Bracket, LF/ RB
I	2	Side Shelf Bracket, LB/ RF
J	4	Daisy Wheel Damper
K	1	Lid Handle
L	2	Lid Stop Wire
M	1	Wood Rack
N	1	Axle
O	2	Wheel
P	2	Ash Pan Hanger
Q	1	Ash Pan
R	2	Cooking Grate
S	6	Side Shelf Slat
T	1	Swing Away Grate
U	1	Temperature Gauge
V	1	Cleanout Door Handle
W	2	Hinge for Lid
X	2	Hinge for Cleanout Door
Y	1	Cleanout Door

NOT Pictured

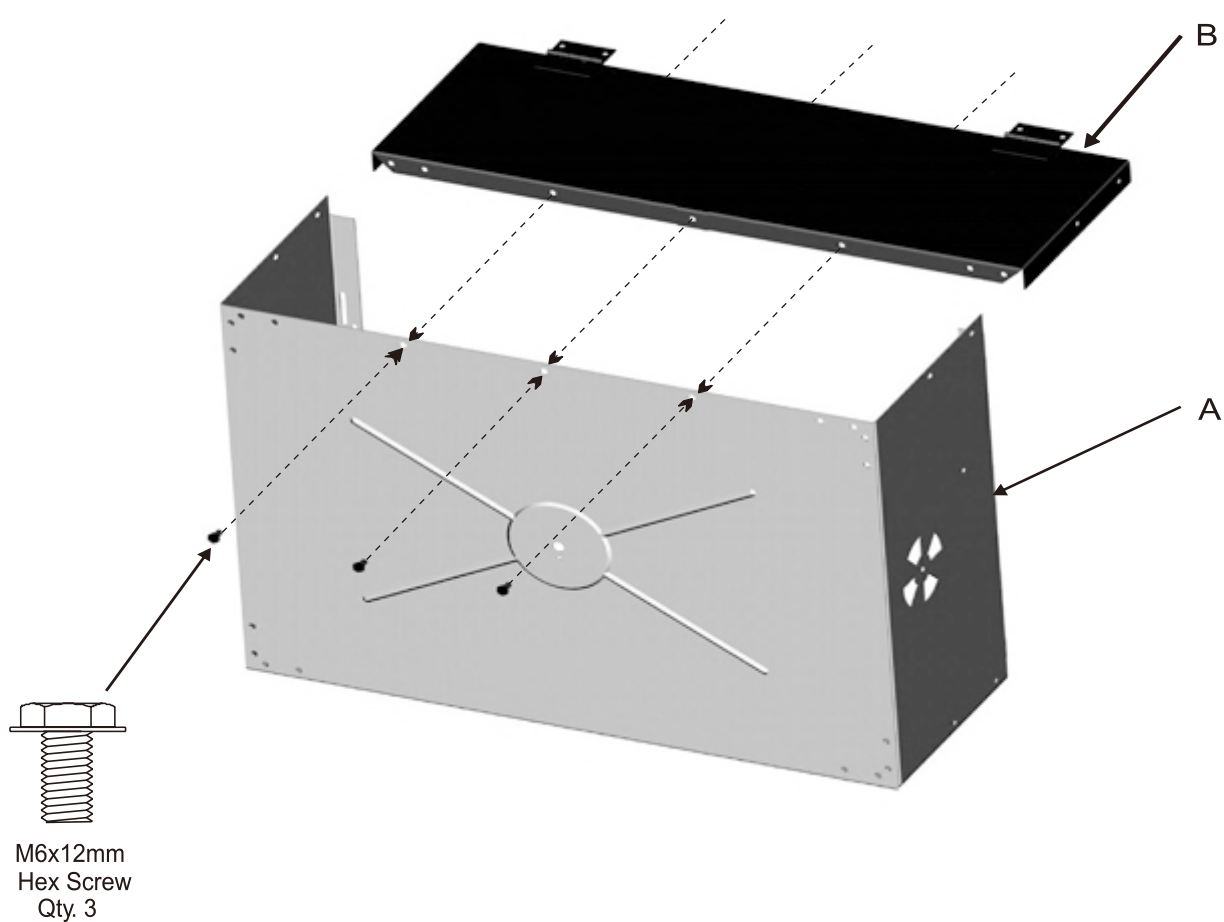
...	1	Hardware Pack
...	1	Assembly Instruction, English, Spanish

PARTS DIAGRAM



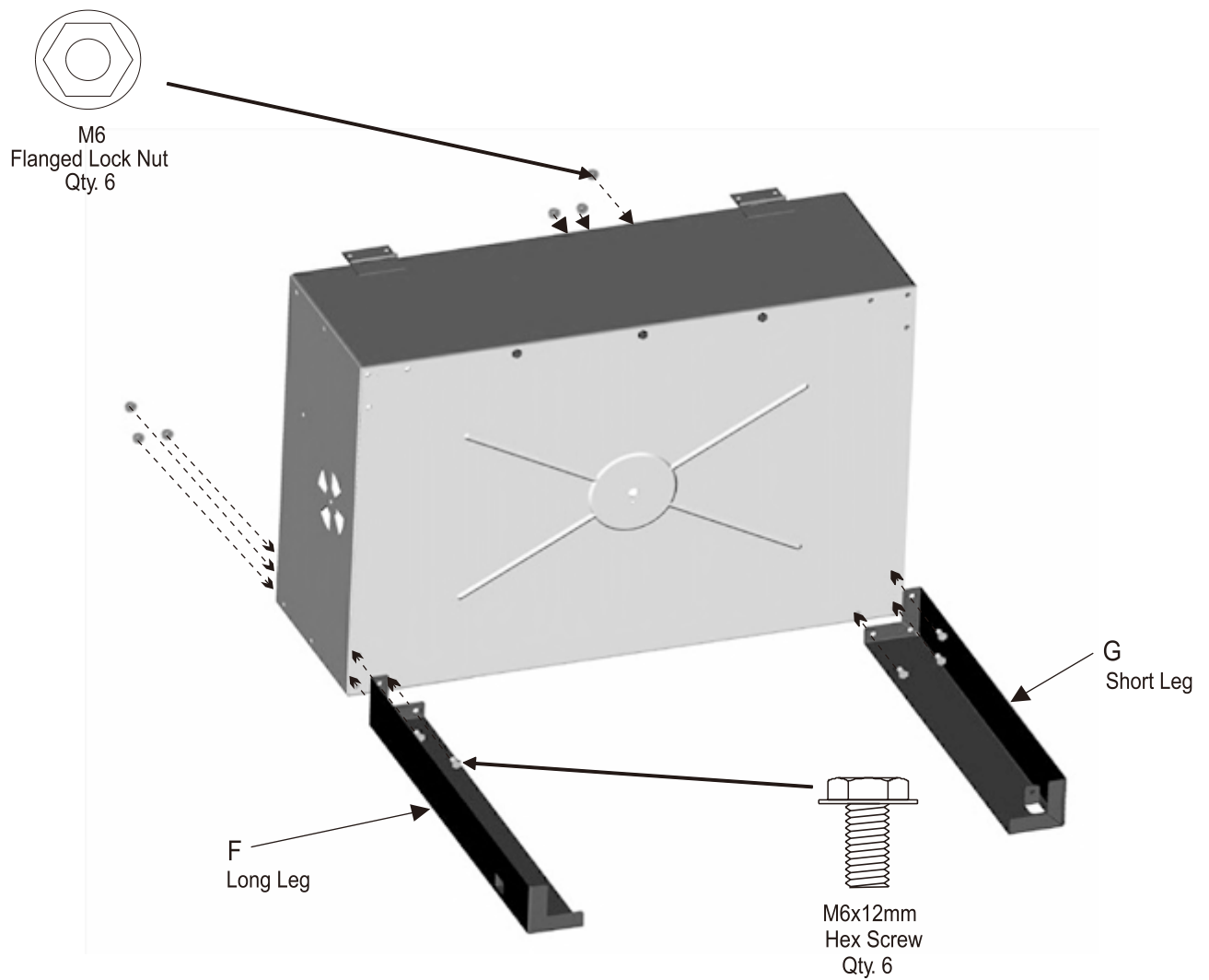
ASSEMBLY

- 1 Open carton and place contents onto a clean floor.
Place bottom on ground with clean out door opening facing ground.
Attach rear panel to the bottom with (3) M6x12mm hex screws.
Note: Rear Panel is installed with flanges inside the firebox.



2

With lower section still in position from previous step, attach (1) short leg to the right end and (1) long leg to left end of the bottom assembly using (3) M6x12mm hex screws from outside and flange nuts on inside.

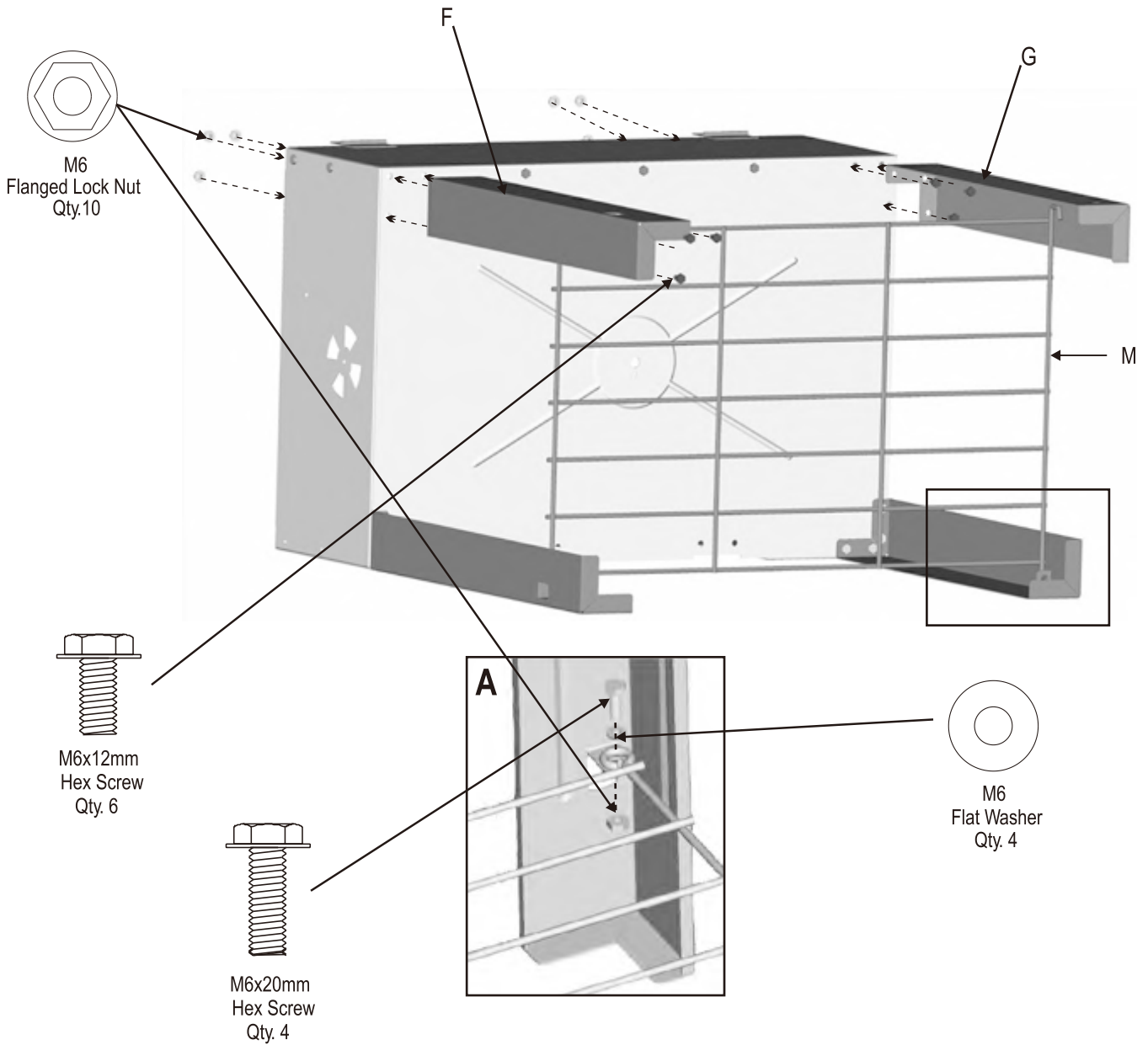


3

This may require at least two people

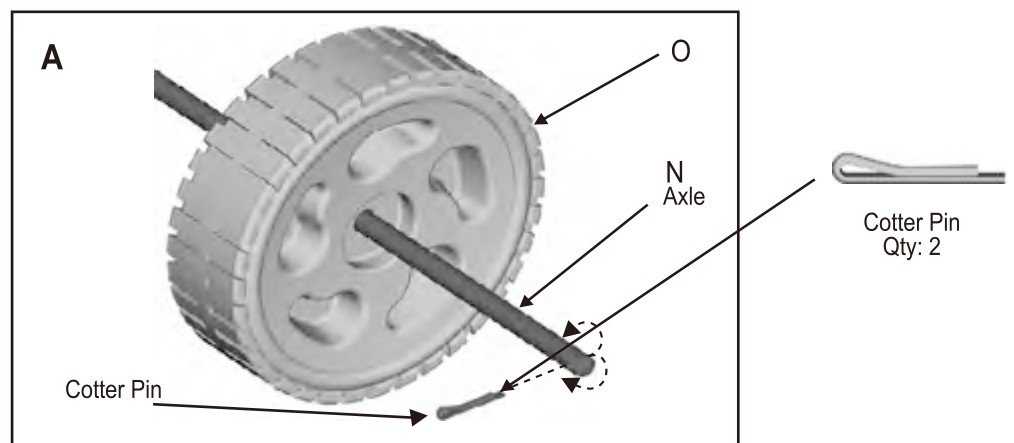
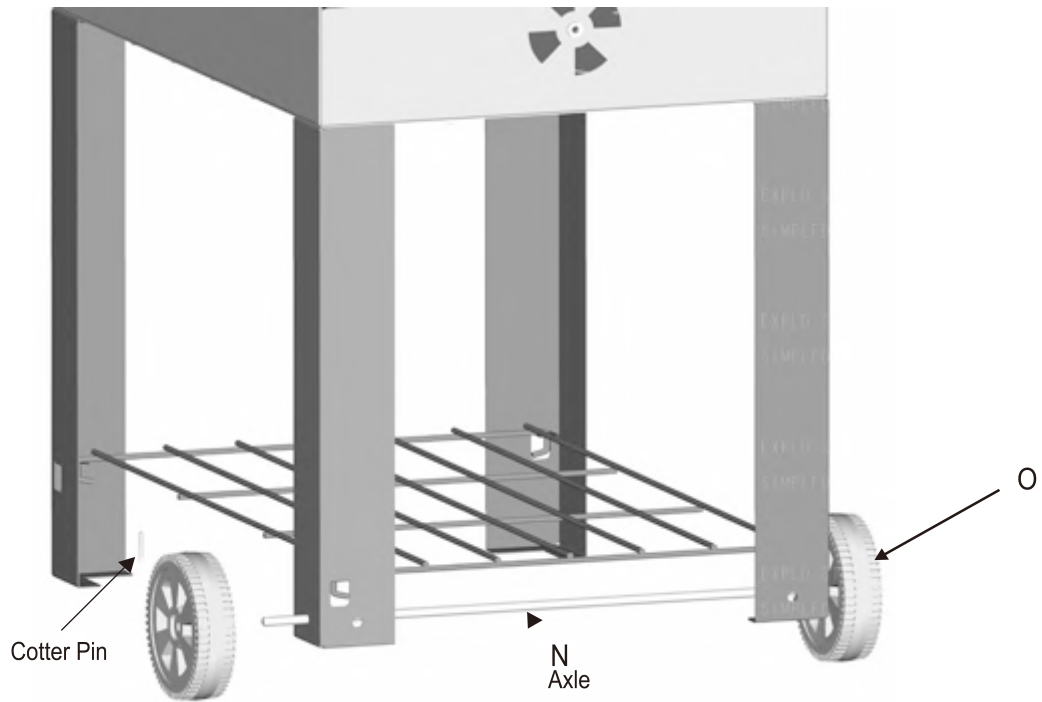
Attach (1) short leg and (1) long leg to rear of bottom assembly using (3) M6x12mm hex screws from outside and flange nuts from the inside.

Assemble the wood rack to the legs using (4) M6x20mm hex screws, (4) M6 flat washers, and (4) M6 flange nuts as shown in Figure A.



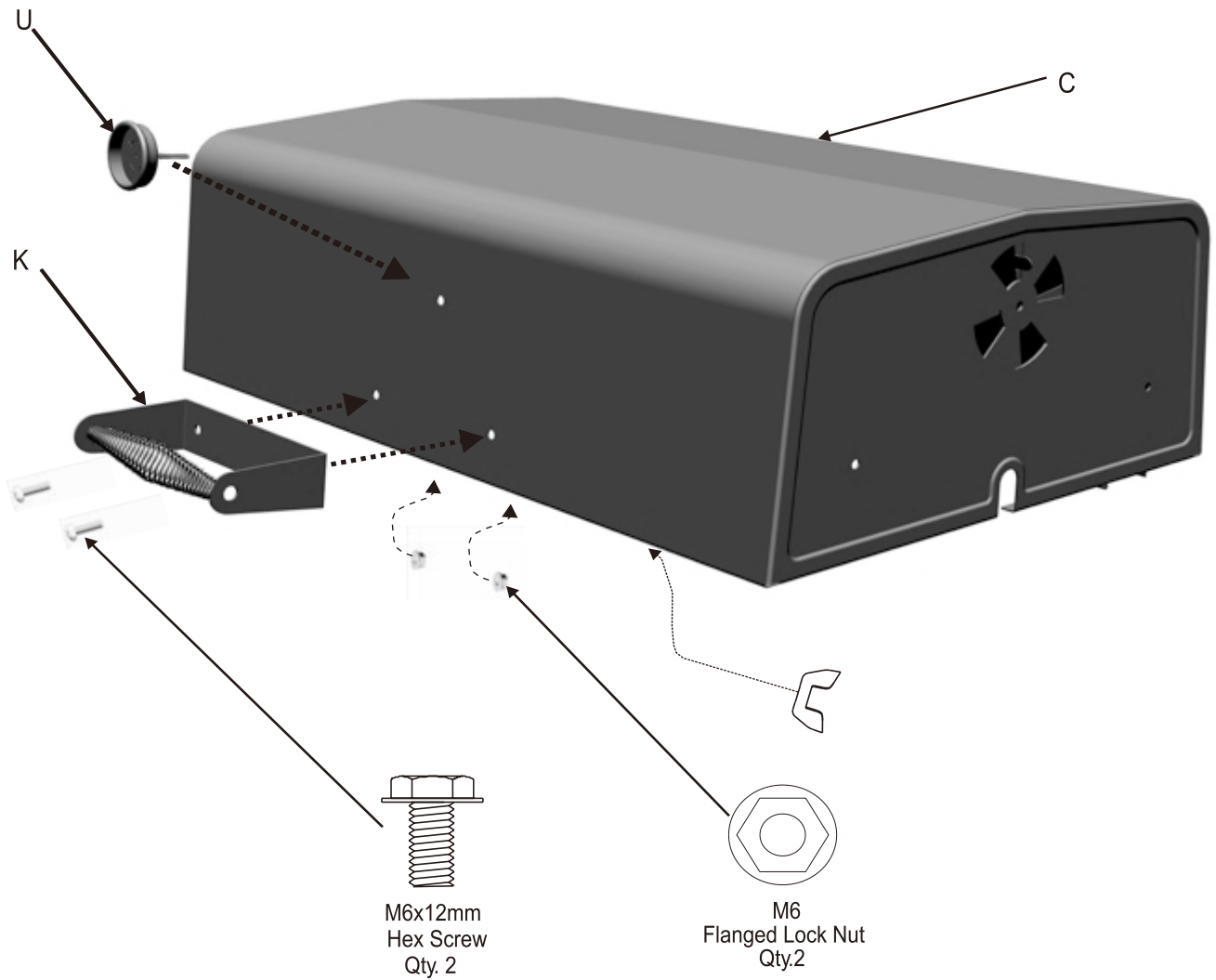
4

Insert a cotter pin through the hole in one end of the axle and bend it so it won't back out (A). Slide a wheel onto the axle. Slide axle through hole in bottom of short leg as shown. Slide the other wheel onto the end of the axle. Insert the remaining cotter pin through the hole in the axle. Make sure all hardware is tight.

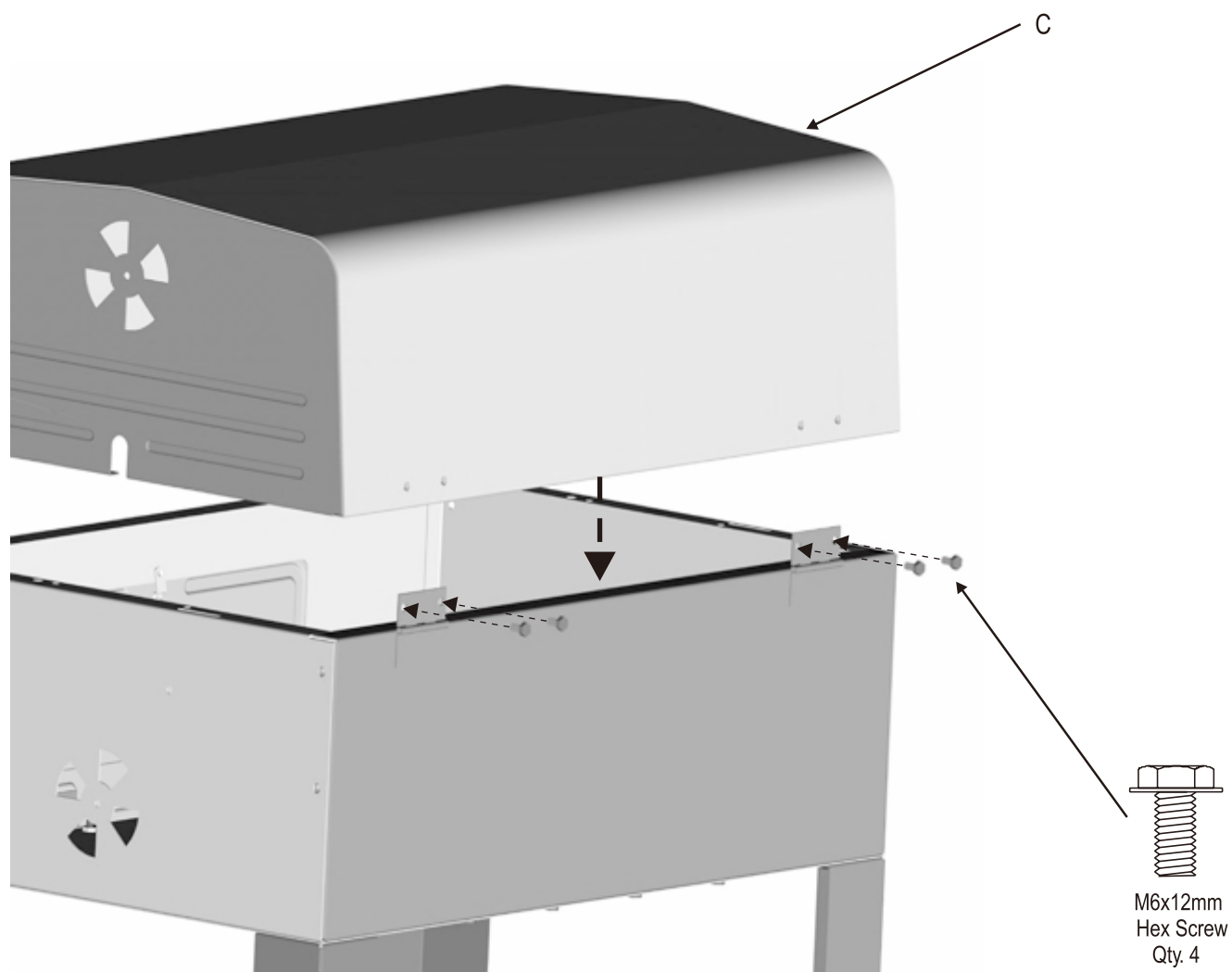


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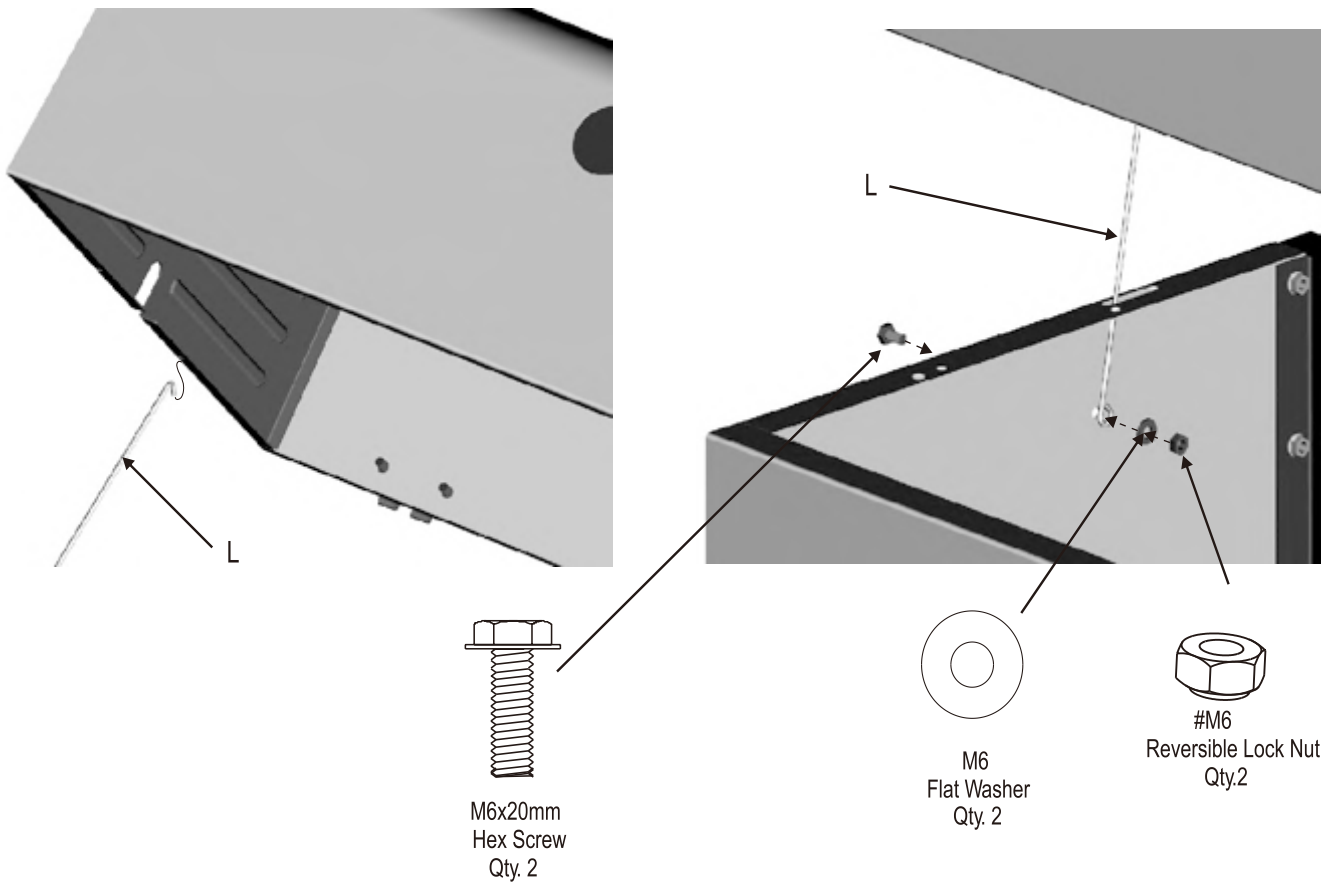
Attach handle bracket to lid using (2) M6x12mm Hex screws and (2) M6 flange nuts. Place temperature gauge through the hole above the front handle. Secure temperature gauge with wing nut from inside the top assembly.



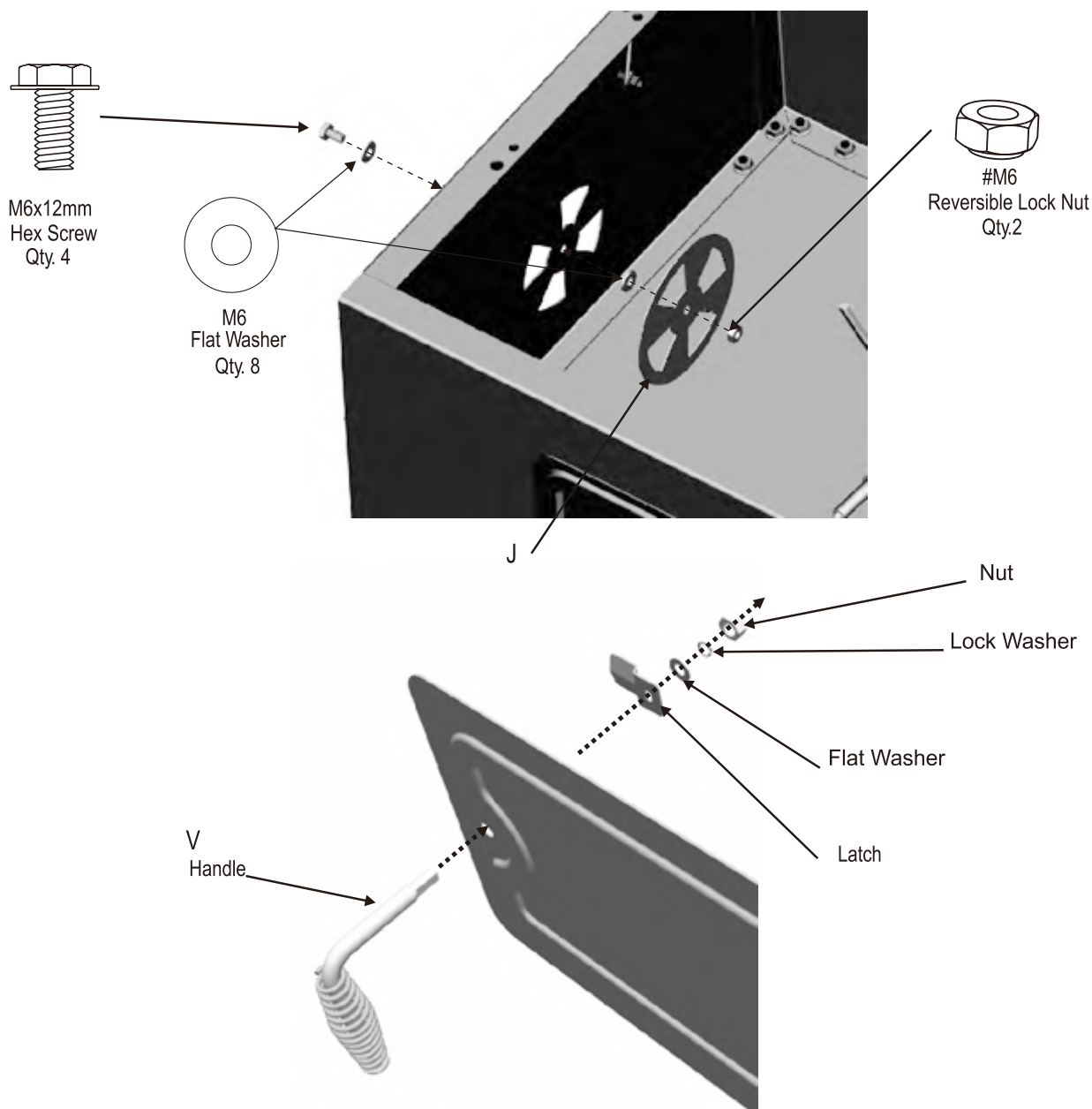
- 6** Place lid on bottom assembly. Align hinges on back of unit. With the aid of a helper attach hinges to lid using (4) M6x12mm hex screws. Assembly using (4) M6x12mm hex screws.



- 7** Slide hook end of (1) wire door stop into slot in end panel of top assembly with hook facing back of the grill. Next slide the other end through slot in end panel on bottom assembly. With aid of a helper attach lower end of door stop to Bottom assembly using (1) M6x20mm hex screw from outside and (1) M6 flat washer and a reversible lock nut as shown. Repeat process on other end.



- 8** Attach (2) daisy wheel dampers to firebox assembly and (2) daisy wheel Dampers to lid assembly using (1)M6x12mm hex screw, (2) flat washers and (1) reversible lock nuts as shown. DO NOT FULLY TIGHTEN to allow for damper movement. Attach handle to clean out door by passing threaded end of the handle rod through the door as shown. Place latch, flat washer, lock washer onto the end of the handle rod and secure with nut.



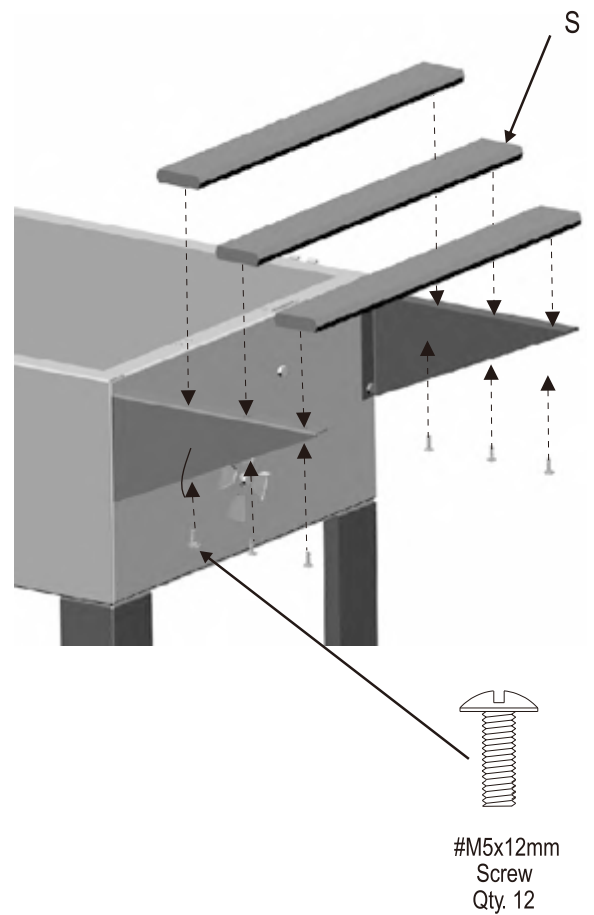
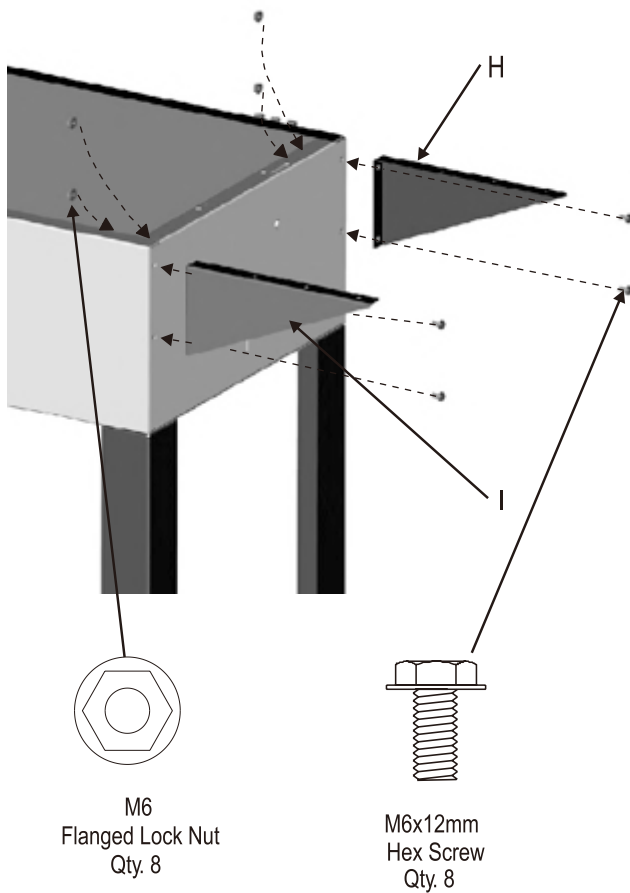
9

Lid shown removed for clarity.

Attach left and right shelf brackets to both ends of grill using (2) M6x12mm long hex screws and (2) 1/4" flange nuts each.

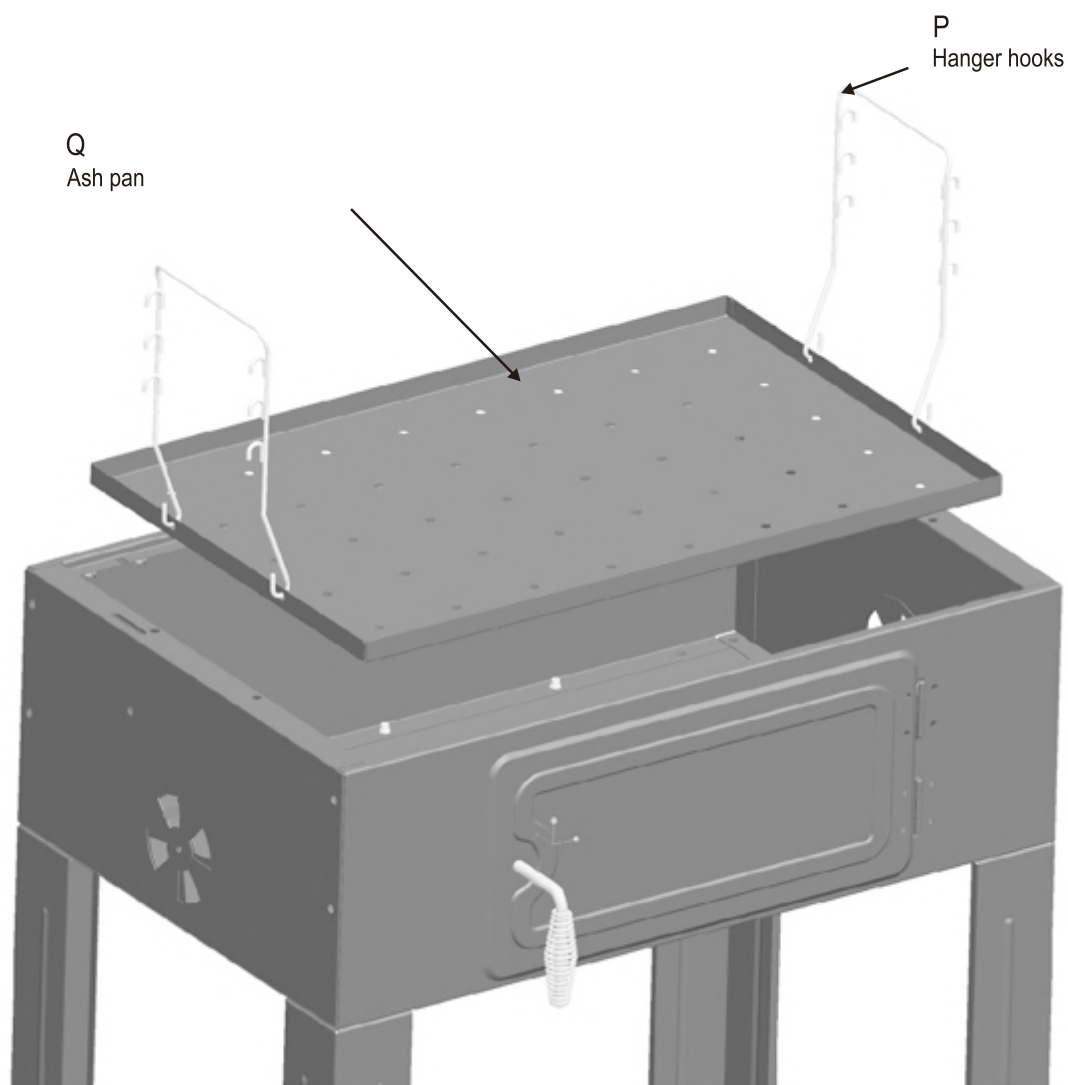
Attach (3) slats to each set of shelf brackets using (6) #M5x12mm screws.

DO NOT TIGHTEN UNTIL ALL SLATS ARE ATTACHED.



10

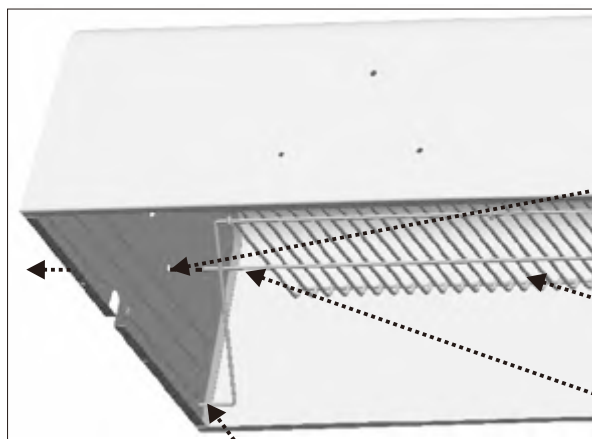
Attach one wire ash pan hanger to each end of the ash pan. Once attached, hanger hooks should be facing outward. Lower ash pan into bottom. Set hooks into holes in each end of the bottom. Raise and lower ash pan as desired for temperature control.



11

Insert the swing away grate rod into the hole on the left side of the lid, then insert the rod into the hole on the right side of the lid. Shown A. Carefully insert the swing away grate support rods into the holes in the fire box. Shown B.

A



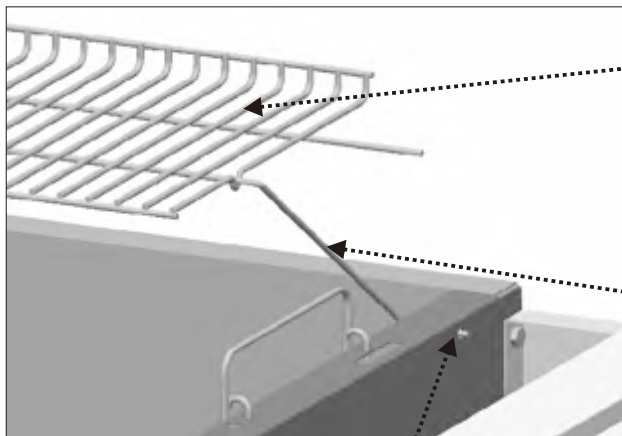
Swingaway Grate hole (each side)

T
Swing Away Grate

Swing Away Grate Rod

Swing Away Grate Support Rod

B



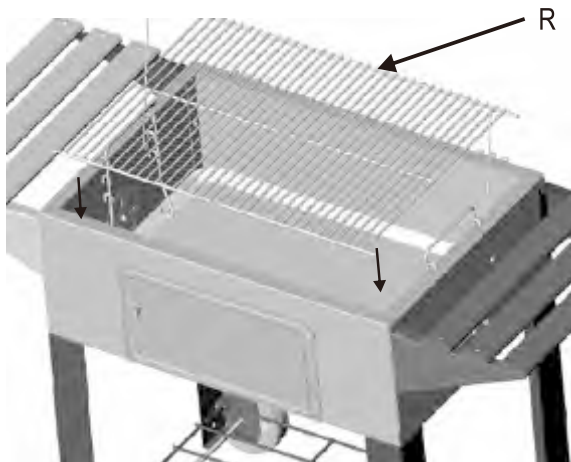
T
Swing Away Grate

Swing Away Grate Support Rod

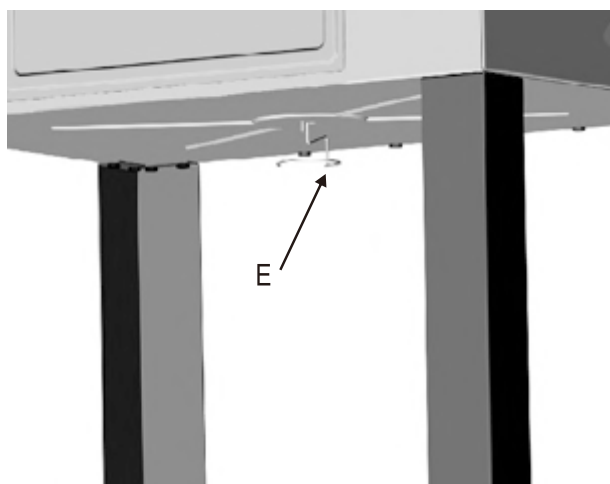
Firebox hole (each side)

NOTE: Lid and cooking grate shown removed for clarity

12 Place the wire cooking grates into position as shown.



13 To install grease can holder, insert hook through the larger hole on the bottom and seat the hook into the smaller hole. A 12 oz. soup or vegetable can (not provided) will fit nicely into the clip to collect grease.



Your grill is now ready for use.